



Seabourn's New Signature Restaurant, The Grill By Thomas Keller, Revealed Ahead Of May 2016 Debut

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Seattle, March 16, 2016 - [Seabourn](#), the world's finest ultra-luxury cruise line, has revealed renderings for its new signature fine-dining restaurant, **The Grill by Thomas Keller**, which will debut in May 2016 onboard *Seabourn Quest*. With a menu and ambiance inspired by the classic American chophouse, The Grill is a collaboration between three-star Michelin chef Thomas Keller and designer Adam D. Tihany, exclusively for Seabourn.

"We are delighted Chef Keller has partnered with us to produce such a standout dining experience for guests to enjoy as they travel the world with Seabourn," said Seabourn President Richard Meadows. "Wrapped in a fresh design from Adam D. Tihany, The Grill by Thomas Keller will take our already award-winning cuisine to new heights."

The new signature restaurant will be on each Seabourn vessel, including the newest, *Seabourn Encore*, scheduled to launch this December. The Grill by Thomas Keller will move into newly renovated spaces formerly occupied by Restaurant 2 onboard the current fleet, beginning with *Seabourn Quest* in April and followed by *Seabourn Sojourn* and *Seabourn Odyssey* during regularly scheduled dry dock periods. *Seabourn Ovation* will offer The Grill by Thomas Keller right from its launch in spring 2018.

The interior designs by Adam D. Tihany enhance the dining experience with spaces that will be distinctive to the ships, yet defined by intimate settings with an elegant and warm masculine quality. On Odyssey-class ships, the space will feature curvilinear lines throughout, including lush leather banquettes and tan leather swivel chairs that line the dining room; ceilings of curved wood coffers that reference design details of a luxury yacht; and metal mesh panels topped with elegant emerald marble at the face of the bar.

A culinary visionary and the innovator behind The French Laundry in Yountville, California, and Per Se in New York City, Chef Thomas Keller's partnership with Seabourn began in 2015 and highlights the luxury cruise line's commitment to offering outstanding guest experiences. Guests of The Grill by Thomas Keller will be treated to a timeless menu featuring the freshest produce from artisan purveyors, such as table-side preparations of Caesar salad and ice cream sundaes as well as a range of other steakhouse favorites like Lobster Thermidor and creamed spinach, presented a la carte.

The Grill by Thomas Keller will be open for dinner daily on all Seabourn vessels, and guests will have the opportunity to secure reservations online in advance of their cruise beginning in April, 2016 for May sailings on *Seabourn Quest*. In keeping with Seabourn's all-inclusive rates, there is no additional charge to dine at The Grill.

For more details about the award-winning Seabourn fleet, or to explore the worldwide selection of Seabourn cruising options, contact a professional travel advisor, call Seabourn at 1-800-929-9391 or visit www.seabourn.com.

Editor's note: Hi-resolution renderings of The Grill by Thomas Keller are available upon request. A complete menu for The Grill and corresponding photos will be released later this spring.

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